Amendments to the Claims

- 1. (Currently amended) A process for producing dry β -conglycinin protein which comprises heating a solution or paste containing 5 to 20% of β -conglycinin protein whose β -conglycinin content is 40% by weight or more in the protein at higher than 75°C but lower than 160°C under acidic conditions of pH 3.5 to 6.0 at an ionic strength of less than 0.2, and then drying the solution or paste.
- 2. (Previously presented) The process according to claim 1, wherein the acidic conditions are those at pH 4.0 to 5.6.

3-9. (Cancelled)

- 10. (Previously presented) The process according to claim 1, wherein the drying is carried out after neutralization and sterilization.
- 11. (New) A method for reducing a hydration property and high viscosity of a solution of β -conglycinin protein which comprises heating a solution or paste containing 5 to 20% of β -conglycinin protein whose β -conglycinin content is 40% by weight or more in the protein at higher than 75°C but lower than 160°C under acidic conditions of pH 3.5 to 6.0 at an ionic strength of less than 0.2.
- 12. (New) The method according to claim 11, wherein the acidic conditions are those at pH 4.0 to 5.6.
- 13. (New) The method according to claim 11, wherein the solution or paste is dried after heating under acidic conditions.
- 14. (New) The process according to claim 13, wherein the drying is carried out after neutralization and sterilization.